

Two Courses - 20
Three Courses - 25

Act 1 – 6.5

Homemade Cream of Butternut & Chilli Soup 
dusted with Chilli flakes and served with Petit Pain Rolls & Butter

Homemade Humous Single  
served with Warm Sour Dough and Crudites

Ardennes Pâté
served with Malted Brown Toast and Chutney

The Main Event – 15 ( 10)

Besshill Farm Leg of Pork with Pork & Sage Stuffing Balls

or

Besshill Farm Topside of Beef

or

Vegetarian “Mooless Beef Brisket”  


Accompaniments

*“Main Events” come plated with;
Yorkshire Puddings, Roast Potatoes & Honey Roasted Parsnips.*

*Served “Family Style” on a Sharing platter;
Roast Honey & Thyme Carrots, Peas,
Crushed Buttered Swede,
Braised Red Cabbage and Cauliflower Cheese*

The Grand Finale – 6.5

Hot Sticky Toffee Pudding 
served with either Vanilla Ice cream, Clotted Cream or Custard

Hot Chocolate Brownie 
served with either Vanilla Ice cream, Clotted Cream or Custard

Vegan Caramel and Chocolate Cheesecake  
served with fresh berries

Encore – 2.5

Americano, Latte, Cappuccino, Espresso, English Breakfast Tea